THE MOLASSES COOK-BOOK

Compliments of
THE DOMINION MOLASSES CO., LIMITED.
HALIFAX, CANADA.

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McALPINE PUB. CO. LTD. HALIFAX, N.S.

The EDITH *and* LORNE PIERCE
COLLECTION *of* CANADIANA

Queen's University at Kingston

The Molasses Cook Book

The daintiest food, without a perhaps,
Is certainly found in Gingerbread Snaps;
Delectable dainties, prepared for all classes,
Is made by the Gingerbread brand of Molasses.

—J. B.

PUBLISHED BY
THE DOMINION MOLASSES CO., Ltd.
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Better Cake and Better Candy

YOU CAN MAKE THEM BY
CONSENTING TO TRY

Domolco

AND

Gingerbread

Molasses

These brands are superior, not only in quality, but in the better products resulting from their use.

They will blend perfectly with the other ingredients used in baking.

THE DOMINION MOLASSES CO., LTD.

RECIPES

Ginger Snaps Without Shortening.—Two cups GINGERBREAD brand molasses; one cup sugar; two tablespoons vinegar; one tablespoon soda; one egg; one tablespoon ginger. Boil molasses and sugar five minutes, and when cold add other ingredients, with sufficient flour to form a soft dough, and roll thin.

Molasses Candy.—Two cups GINGERBREAD brand molasses; two-thirds cup sugar; three tablespoons butter; one tablespoon vinegar. Put butter in granite kettle, and when melted add molasses and sugar. Boil until when tried in cold water mixture will become brittle. Add vinegar just before taking from fire. Pour into well buttered pan. When cool enough to handle pull until porous and light colored, allowing candy to come in contact with tips of fingers and thumbs, not to be squeezed in hand. Cut in small pieces.

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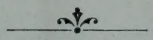
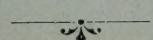
Hermits.—One cup each of butter, sugar, GINGERBREAD brand molasses and milk; one teaspoon soda; one-quarter teaspoon salt; one teaspoon cinnamon; one-half teaspoon cloves; one-half nutmeg grated; one-half pound raisins, and flour to make a drop batter. Have the raisins seeded and chopped slightly. Rub the butter and sugar till creamy; mix the spice, soda and salt with one cup of flour. The milk may be either sweet or sour, if sour, be more generous with the soda. Add the molasses and milk, then one cup of flour, and when well mixed add the first cup of flour containing the spices. Flour the raisins to keep them from sticking together. Stir them in and add more flour until just stiff enough to drop in small dots on a greased pan, given space enough between them to prevent them from running together.

Use GINGERBREAD Molasses to give Baked Beans the Boston Taste



Butter Scotch.—Six tablespoons each of DOMOLCO brand molasses; brown sugar and water; eight tablespoons butter. Add pinch of soda, and flavor before pouring out to cool. Cook without stirring. When it strings, pour in a pan; add nuts.

Molasses Cookies.—Two cups dripping; two cups GINGERBREAD brand molasses; one tablespoon ginger; one-half tablespoon soda; one teaspoon cinnamon; little salt; flour to roll. Boil molasses and dripping together and cool. When cold make cookies.



DOMOLCO as a food is superior to Glucose Syrups.

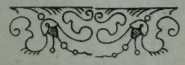
The use of GINGERBREAD Molasses means perfect results

Fruit Patty Cakes.—One cup butter and lard (mixed); one and one-half cups brown sugar; three eggs; four cups flour; one teaspoon soda (small); two teaspoons cream of tartar; three tablespoons GINGERBREAD brand molasses; one teaspoon cloves; one teaspoon mixed spice; one-half teaspoon cinnamon; three-quarters pound currants; one-half cup milk; one-half teaspoon salt. Cream, butter and sugar; add eggs well beaten; add part of flour; then soda and cream of tartar mixed in the milk. To this add molasses and spice and remainder of flour and salt. Then the currants.

Ginger Sponge Cake.—One cup butter, one cup GINGERBREAD brand molasses; one cup sugar; four cups flour; one cup sweet milk; three eggs; one dessert-spoon soda; two dessert-spoons ginger; grated rind and juice of one lemon.

For dainty Cakes and delicious Candies use GINGERBREAD Brand

Ribbon Cake.—One-half cup butter; two cups sugar; yolks of four eggs; one cup milk; three and one-half cups flour; five teaspoons baking powder; whites of four eggs; one-half teaspoon cinnamon; one-quarter teaspoon nutmeg; one-third cup raisins (cut); one-third cup figs (chopped); one tablespoon DOMOLCO brand molasses. Mix first seven ingredients in order given. Bake two-thirds mixture in layer cake pans; to the remainder add spices, fruit and molasses, and bake in layer cake pans. Put layers together with jelly, having dark layer in centre.



If you want the best for the table insist on getting DOMOLCO.

GINGERBREAD Molasses is the recognized Leader for Baking

Soft Gingerbread.—Three-quarters cup GINGERBREAD brand molasses; one cup brown sugar; one-half cup butter; one cup sour milk; three eggs; three cups flour; one tablespoon ginger; one teaspoon cinnamon; one teaspoon soda.

Preparation: Cream the butter and sugar; add the molasses; then the eggs, one at a time, and beat thoroughly. Put the soda in the sour milk, mixing well, sift the flour and spices, and add to the other mixture, alternating with the milk; beat well. Bake either in gem pans or in a ginger cake tin.

Oat Meal Bread.—Two cups rolled oats (boiled); one cup GINGERBREAD brand molasses; pinch salt; one-half cup warm water; one cup yeast. Mix enough flour with it to make three small loaves. Let it stand over night; next morning knead and put in pans.

Pure Molasses is recommended by all Physicians, as a healthy food.

Domolco Molasses

FOR THE TABLE

You must taste it to fully appreciate the flavor.

Pure Molasses is recommended by Physicians as a Food Product of exceptional value, and we have no hesitation in stating that **DOMOLCO** is the Highest Grade obtainable.

The demand for this delicious Table Sweet is increasing rapidly as it is "Fine for the Children" and highly appreciated by every member of the family.

As a spread for bread it is unequalled.

The Dominion Molasses Co., Ltd.

Brown Bread.—Make a sponge of two potatoes, boiled and mashed. Add two heaping tablespoons of flour and scald. When cool, stir in a cup of yeast and set in a warm place. If bread is to be mixed in the morning, make sponge at night; if at night make sponge at noon. Into this put six cups of white flour; two of graham; a large cup of GINGERBREAD brand molasses, and teaspoon of salt. Mix thoroughly until a soft dough is formed; then cover and keep warm. When well raised mould into loaves. Let stand until light, then bake one hour.

Steamed Pudding.—One cup suet, chopped fine; one cup GINGERBREAD brand molasses; one teaspoon soda dissolved in one tablespoon vinegar; one teaspoon cinnamon; one-half teaspoon cloves; one pint sweet milk; pinch of salt; enough flour to make a stiff batter. Steam two hours or more.

Sauce: Two eggs; one cup sugar beaten to a very stiff froth; flavor to suit the taste.

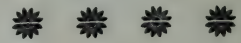
Graham Pudding.—Two and one-half cups graham flour; one cup milk; one cup GINGERBREAD brand molasses; one cup currants or seeded raisins; two small teaspoons soda, and a little salt. Steam two hours. Serve with lemon sauce.

Gingerbread Pudding.—Two cups flour; one cup GINGERBREAD brand molasses; one teaspoon soda beaten into molasses. When warm add one cup milk; one cup finely chopped suet; one-half teaspoon each of cinnamon and allspice.

GINGERBREAD Brand is unequalled for the Kitchen

Gingerbread.—One-half cup GINGERBREAD brand molasses; one and a quarter cups flour; quarter cup boiling water; one-half teaspoon soda dissolved in the boiling water; one-half teaspoon ginger; one-quarter teaspoon cinnamon; one-quarter teaspoon cloves; butter size of an egg. Baked in gem tins only.

Brown Nut Bread.—Two cups milk; two cups graham flour; one-half cup GINGERBREAD brand molasses; a teaspoon soda mixed in the molasses until it foams; two cups white flour; one teaspoon salt; one cup chopped walnuts; one-half cup sugar. Sift the graham flour before measuring; also take all lumps from the baking soda, and bake as cake.



Give GINGERBREAD Molasses a welcome place in your Kitchen

Molasses Taffy.—Two cups GINGERBREAD brand molasses; three-quarters cup brown sugar; one tablespoon butter; one tablespoon vinegar; melt butter in saucepan, add sugar and molasses, and stir until sugar is dissolved; boil without stirring until nearly done; try in cold water; when brittle add vinegar and nuts if wanted and remove from stove. When cool enough pull until spongy.

Molasses Candy.—Two cups sugar; three-quarters cup water; two teaspoons vinegar; let boil a couple of minutes; add a little more than quarter pound butter; one and half cups DOMOLCO brand molasses; boil until done; one teaspoon vanilla. Pour over broken up nuts in buttered pans.

The GINGERBREAD Label is a Guarantee of Excellence

Ginger Snaps.—One cup sugar; half cup butter; half cup lard; one cup GINGERBREAD brand molasses; two-thirds cup hot coffee; one tablespoon vinegar; two tablespoons ginger; a little salt; flour to roll.

(See also page 19)

Soft Gingerbread.—Cream half cup of butter and lard mixed, with one cup sugar, one cup GINGERBREAD brand molasses, one cup sour milk, one teaspoon soda dissolved in boiling water; two teaspoons each of cinnamon, ginger; one teaspoon each cloves and nutmeg; three cups flour. Not too hot an oven.

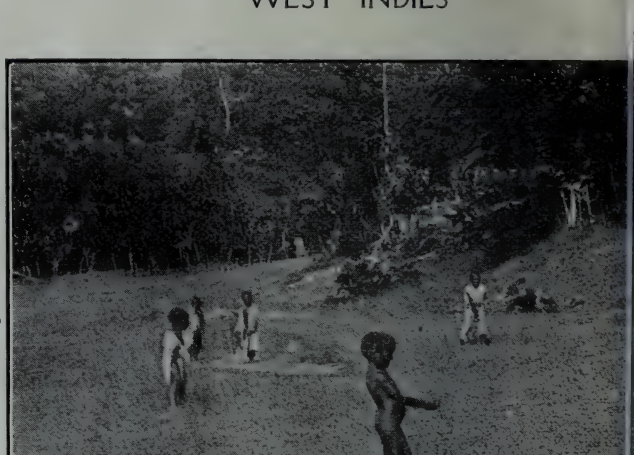
Tell your Friends about GINGERBREAD Molasses

Sour Milk Cake.—One cup butter; one cup sugar; one cup sour milk; one cup GINGERBREAD brand molasses; four cups flour; three eggs; one teaspoon soda dissolved in molasses; grated rind and juice of lemon; one tablespoon ginger; a good cup raisins.

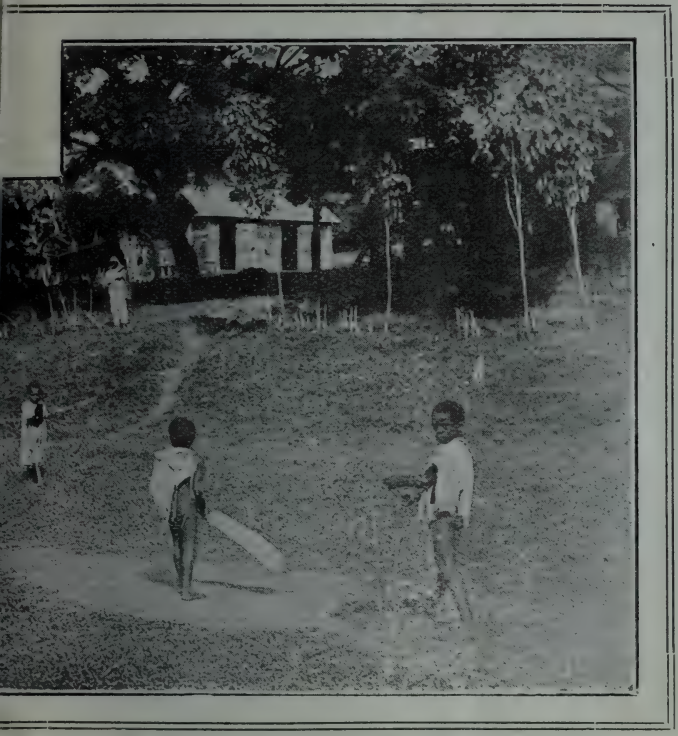
Steamed Brown Bread.—One cup each of corn, wheat and grain flour; one cup GINGERBREAD brand molasses; one cup sweet milk; half cup sour milk; one teaspoon soda; half teaspoon salt. Pour into lard pail, greased, place in kettle of cold water, cook two hours after water boils. Put in oven with cover off kettle for ten or fifteen minutes.

No Home should be without DOMOLCO Molasses.

A TYPICAL SCENE IN BRITISH WEST INDIES



DOMOLCO is a Pur



Product of Sugar Cane

Every GINGERBREAD Molasses Recipe has been Tested

Pound Cake (Fruit).—One and a half pounds butter; one and a half pounds sugar; one-half cup GINGERBREAD brand molasses; fifteen eggs; three pounds currants; two pounds seeded raisins; one-half pound chopped citron; a little more than one and a half pounds flour; four teaspoons nutmeg; two teaspoons cloves, and two teaspoons cinnamon; one glass brandy (if desired). Bake three to four hours in very moderate oven. Makes two loaves.

Brownbread.—One soup-plate full of any kind of porridge of medium thickness; add one cup GINGERBREAD brand molasses; one cup yeast; salt mixed with about one pint of flour. Add one cup boiling water and one cup flour until it is as stiff as one can stir with a spoon. Cover warmly and let stand over night. In the morning spoon into two medium sized pans and let rise on back of stove. Bake one-half hour in pretty warm oven.

Bake with GINGERBREAD Molasses, you will agree it is good

Mincemeat.—Four pounds lean beef (after boiling); three and a half pounds beef suet; eight pounds apples; eight pounds raisins; six pounds currants; one pound citron; one pound lemon and orange peel mixed; four boiled lemons with seeds removed; one pound shelled and blanched almonds; six pounds brown sugar; one pint GINGERBREAD brand molasses; two tablespoons salt; four tablespoons cinnamon; two tablespoons cloves; one tablespoon ginger; four grated nutmegs; two quarts cider; two glasses sherry.

Ginger Snaps.—Seven cups flour; one cup sugar; one cup DOMOLCO brand molasses; one cup butter; one egg; one tablespoon ginger; one heaping teaspoon soda dissolved in vinegar; a little salt. Knead and roll very thin.

(See also page 14)

DOMOLCO Molasses is delicate in flavor.

Brown Bread, Raised.—One cup rolled oats; half cup GINGERBREAD brand molasses; one and a half pints water; desert-spoon salt; boil until it thickens; when lukewarm put one cup yeast or one yeast cake, and flour enough to make a sponge. When raised light add enough flour to make a bread dough. Raise over night, mould into loaves and raise an hour before baking.

Brown Bread.—One and a half cups graham flour; two of white; half cup gold dust cornmeal; two teaspoons soda; one teaspoon salt, sifted with the flour; two eggs; one and a half cups water; one cup GINGERBREAD brand molasses; Put in one pound baking powder tins, and steam two and a quarter hours.

Mother's delicious Cakes were made with GINGERBREAD Molasses.

Fruit Cake.—Three pounds raisins; three pounds currants; one pound butter; one pound brown sugar; one and one-quarter pounds flour; twelve eggs; one-half tablespoon cloves; same of cinnamon; small nutmeg; one-half pound blanched almonds sliced; two ounces candied lemon; two ounces citron; small cup GINGERBREAD brand molasses. Flour the fruit, using it out of that weighed for the cake. First add teaspoon soda or one teaspoon baking powder to the flour. Bake three and one-half hours, or steam two and one-half hours and bake one hour. This makes two medium sized cakes or one very large one.

Steamed Brown Bread.—Two cups cornmeal scalded: one cup cornmeal not scalded; two cups buttermilk or sour milk; one teaspoon soda dissolved in milk; one cup GINGERBREAD brand molasses; one cup flour. Steam four hours.

GINGER-BREAD BRAND MOLASSES

WE guarantee this brand as a High Grade Baker of exceptional merit.

It is a pure product of the British West Indies Sugar Cane, of good bright colour and excellent flavour.

You will find it invaluable for all baking purposes where Molasses is used.

THE DOMINION MOLASSES CO.
LIMITED

GINGERBREAD once tried is always used

A FEW SPECIAL RECIPES SENT US BY EXPERT HOUSEKEEPERS.

Bread Fried with Molasses.—Bread that is slightly dry may be converted into an appetizing and wholesome food. Melt sufficient butter to nicely cover the bottom of an ordinary frying-pan to prevent burning. Have the bread cut in slices one-half inch in thickness. Spread one side freely with DOMOLCO or GINGERBREAD Molasses and place in pan, molasses side down. Fry about two or three minutes, spread other side while in the pan, turn and fry for same length of time. Keep warm until served.

Christmas Fruit Cake.—This cake will keep for months in stone crock or jar. You take a pound of butter, one and a quarter pounds of flour, one and a quarter pounds of sugar, ten eggs, two pounds of currants, four pounds of raisins, one pound of citron, one tablespoonful of cinnamon, two nutmegs, mace, one teaspoonful of soda, one of wine and a cup of GINGERBREAD brand molasses, and bake for four hours.

Adults and Children need Molasses to keep them Healthy. Use DOMOLCO.

GINGERBREAD Baking will prove a real pleasure

Sure Gingerbread.—Take half a cup of sugar, half a cup of GINGERBREAD brand molasses, quarter of a cup of butter, half a cup of sour milk, one teaspoonful of soda in milk, one and a half cups of flour, a pinch of salt, a teaspoonful of cinnamon, half a teaspoonful of ginger, half a teaspoonful of cloves and one egg, and bake in a moderately hot oven.

Old Fashioned Drop Cake.—There may be a simpler way of making these cakes, but this is the recipe I have always followed: Take half a cup of sugar, half a cup of GINGERBREAD brand molasses, half a cup of butter and lard, half a cup of hot water, two eggs, a teaspoonful of lemon, a teaspoonful of ginger, one and a half teaspoonfuls of soda and two and a half cups of flour; mix them and let them stand half an hour before baking. Then drop the mixture on buttered tins and bake in hot oven.

GINGERBREAD Molasses blends perfectly with Spices, Essence, etc., used in Baking

Apple Pandowdy.—Put in a deep baking dish slices of juicy sour apples. Cover with DOMOLCO brand molasses, season with salt, butter, cinnamon or nutmeg. Cover with nice biscuit crust, bake in slow oven until done—perhaps two hours. Remove crust without breaking; put half the apples on a plate, lay over them the crust, bottom up, and cover this with the remainder of the apple. Serve with cream.

Johnny Cake.—Some like it hot and some like it cold. You take a cup of cornmeal, a cup of flour, a teaspoonful of soda, and two of cream tartar dissolved in a cup of sweet milk, and a tablespoonful of butter. Then add salt and two tablespoonfuls of sugar or GINGERBREAD brand molasses for sweetening, as desired. I always use an egg as well, but it is not necessary.

Baking is so easy when GINGERBREAD Molasses is used

Indian Pudding.—Take three pints of milk, of which two are scalded, adding three heaping teaspoonfuls of Indian meal wet in a little of the cold milk. Boil a minute or two before removing from fire, then add two-thirds cup GINGERBREAD brand molasses, two-thirds cup sugar, two eggs, a little cinnamon and nutmeg. Bake slowly four or five hours. When it has been in the oven about an hour, stir in the remainder of the cold milk and one-half cup pearl tapioca, previously soaked in a little cold water. To be served with cream, either plain or whipped.

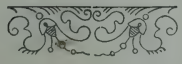
Use DOMOLCO in place of Syrup.

GINGERBREAD Molasses is a sure Baker and a most nourishing Food

GINGERBREAD BRAND MOLASSES

Is the choice of discriminating cooks and housewives because it is made from the pure sugar cane a product of the British West Indies, and is sold in air tight, lever top, tins.

THE DOMINION MOLASSES CO., LTD.,
Halifax, N. S



Molasses keeps Children Healthy. Give them DOMOLCO.

GINGERBREAD Molasses quality is uniform, every can is good

This and the blank pag following are for writing your own favorite recipes

GINGERBREAD Molasses is made from Sugar Cane, nothing else

Put DOMOLCO on your Porridge with a little Cream.

THE HOME OF DOMOLCO

AND

GINGERBREAD MOLASSES

THE Warehouses and Canning Plant situated on the eastern side of Halifax Harbor, are the largest in Canada, devoted exclusively to the storage and shipping of Molasses.

This Product is brought direct from the British West Indies in steamers and sailing vessels and landed at our own pier, the safest on the Dartmouth waterfront.

The Molasses is carefully strained and every modern appliance is used in canning, thus insuring an absolutely clean and pure product.

Excellent shipping facilities enable us to deliver promptly to any point in Canada, and we aim to give our patrons a service in every way satisfactory.

THE DOMINION MOLASSES CO., Ltd.

HALIFAX, NOVA SCOTIA

GINGERBREAD combines Sweetness with Sureness

Read our Description of DOMOLCO, page 9

Children enjoy GINGERBREAD, and it is good for them

THE HIGHEST GRADE OF

MOLASSES

PACKED IN LEVER TOP TINS
FOR THE TABLE.

OBTAINABLE AT ALL
FIRST CLASS GROCERS